

LA SABBIONA



Alba della Torre



Type: White

Grape variety: Albana 100%

Denomination: Romagna Albana DOCG Secco

Yield per hectare: 100 q

Altitude of the vineyard: 100 m

Training system: Guyot

Planting density: 3000 plants per hectare

Type of cultivation: SQNPI certified integrated pest management with low environmental impact

Harvest period: from early to mid-September

Vinification: Crushing-destemming with 24-36 hour maceration on the skins at low temperature, followed by soft pressing of the grapes, static decantation of the must, fermentation at very low controlled temperatures and refinement on the noble lees with frequent bâtonnages. Aging in vitrified concrete tanks.

Fermentation duration: 22-25 days

Bottling period: August

Alcohol content: 14.5% vol.

Aging capacity: 1 to 5 years

Color: Bright golden yellow

Nose: Intense with strong floral and fruity aromas tending towards peach, typical of Albana

Taste: Warm and harmonious. Balanced, tasty and with good freshness. The final note reminiscent of toasted almonds is appreciated

Ideal serving temperature: 10-12°C

Pairing: Starters and fish-based dishes, vegetarian risottos, second courses based on vegetables and mature cheeses. Excellent with grilled meats, cappelletti in broth and passatelli. An ideal wine also for any meal.

Bottle formats available: 0.75 litres